#1

2 COURSES

£24.95 PP

The Garden BAR

#2

3 COURSES

£31.95 PP

Festive Menu

Starters

LEEK & POTATO SOUP with Celeriac & Lemon puree, Bread & Butter (VGO/GFO)

SMOKED HADDOCK CHOWDER served with Bread & Butter (GFO)

BLUE CHEESE WALDORF SALAD with Walnuts, Grapes, Apples, Cos Lettuce & Celery (V/VGO)

CHARCUTERIE PLATE with Prosciutto, Salami, Chorizo, Caper Berries, Sun-blushed Tomatoes, Pickles, Bread & Butter (GFO)

Christmas Roasts

All Roasts are served with Rosemary & Thyme seasoned Roast Potatoes, Brussel Sprouts with Bacon, Honey-glazed Parsnips, Cumin-roasted Carrots, Braised Red Cabbage, Buttered Green Kale, Pork & Cranberry Stuffing Balls, Yorkshire Pudding, Pigs in Blankets & Red Wine Jus (VGO)

TRADITIONAL ROAST TURKEY

BRAISED PORK BELLY

BRITISH BEEF TOPSIDE

GOAT'S CHEESE, CARAMELISED RED ONION, SPINACH & MUSHROOM WELLINGTON (V)

SWEET POTATO, RED PEPPER & SPINACH WELLINGTON (V/VGO)

HOMEMADE CRANBERRY & LENTIL NUT ROAST (V/VGO)

Desserts

LOTUS BISCOFF CHEESECAKE with Vanilla Ice-Cream (V)

VEGAN STICKY TOFFEE PUDDING with Vegan Vanilla Ice Cream (VG)

DARK CHOCOLATE MOUSSE with White Chocolate & Basil Ganache and Strawberry Ice-Cream (V/GFO)

(V) Vegetarian (VG) Vegan (GFO) Gluten-free option available (VGO) Vegan option available

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF PRIOR TO PLACING YOUR ORDER SO THAT WE CAN ENSURE YOUR NEEDS ARE MET. ALSO, PLEASE NOTE THAT WE USE A WIDE RANGE OF INGREDIENTS AND THAT THE MAJORITY OF OUR FOOD IS PREPARED ON-SITE AND THEREFORE WHILST WE AIM TO BE AS ACCURATE AS POSSIBLE WITH THE INFORMATION WE PROVIDE, WE CANNOT GUARANTEE THAT OUR FOOD IS FREE OF UNINTENTIONAL ALLERGENS.